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L18: Entry 42 of 52

File: DWPI

Jan 24, 1976

DERWENT-ACC-NO: 1976-66398X

DERWENT-WEEK: 197635

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TITLE: High molecular desoxy-ribonucleic acid prodn. from animal tissue - by extn. with aq. ammonium sulphate soln.

PATENT-ASSIGNEE:

ASSIGNEE	CODE
AS USSR BIORG CHEM	ASBIR

PRIORITY-DATA: 1973SU-1949756 (June 26, 1973)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
SU 489017 A	January 24, 1976		000	

INT-CL (IPC): G01N 33/16

ABSTRACTED-PUB-NO: SU 489017A

BASIC-ABSTRACT:

The proposed extn. giving increased purity, involves extracting tissue with (NH4)2SO4 (I) (of concn. 2M to satd) pptng from soln. and purifying by aq. NaCl soln. (of concn. 2M to satd). In an example, frozen fibre was broken down and extd. (3 x 10 mins) with distd. water (using 25 ml/g) to remove desoxy-ribonucleic proteins (II). The filtrate was mixed with an equal vol. of satd. (I) soln. and stirred 10 mins. before added solid (I) and stirring a further 10 mins. (II) was ppted by diluting with distd. water below 5 degrees C. (II) ppote was dissolved in satd. NaCl soln. (20 ml/g) below 5 degrees C before filtering and mixing filtrate with an equal vol. of distd. water and pptng RNA by 96% ethanol and then washing with 70, 80, 90 and 96% ethanol before drying with 3:1 alcohol ether and ether to give 4 g RNA from 100 g. source (90% yield; contg. <1% proteins).

TITLE-TERMS: HIGH MOLECULAR DESOXY RIBONUCLEIC ACID PRODUCE ANIMAL TISSUE EXTRACT
QUEOUS AMMONIUM SULPHATE SOLUTION

DERWENT-CLASS: B04 S03 S05

CPI-CODES: B04-B04A;

CHEMICAL-CODES:

Chemical Indexing M1 *01*

Fragmentation Code

V751 V752 V753 V754 N160 M720 M423 M902

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L18: Entry 138 of 148

File: JPAB

Feb 12, 1987

PUB-NO: JP362032862A

DOCUMENT-IDENTIFIER: JP 62032862 A

TITLE: DEHYDRATING AUXILIARY

PUBN-DATE: February 12, 1987

INVENTOR-INFORMATION:

NAME	COUNTRY
UENO, RYUZO	
KANAYAMA, TATSUO	
NAKAJIMA, TOSHIKI	
TOMIYASU, KUNIHIKO	
MATSUDA, TOSHIO	

ASSIGNEE-INFORMATION:

NAME	COUNTRY
UENO SEIYAKU KK	

APPL-NO: JP60172379

APPL-DATE: August 7, 1985

US-CL-CURRENT: 426/332

INT-CL (IPC): A23L 1/325

ABSTRACT:

PURPOSE: To obtain a dehydrating auxiliary which makes dehydration of fish meat after washing with water easy and improves quality of obtained frozen ground fish meat, by blending magnesium sulfate or calcium sulfate with sodium chloride in a specific ratio.

CONSTITUTION: 1pt.wt. magnesium sulfate and/or calcium sulfate is blended with 0.5~40pts.wt. sodium chloride, preferably 2~10pts.wt. sodium chloride and, if necessary, <10wt%, preferably <5wt% alkali substance such as sodium hydrogencarbonate, sodium carbonate, sodium citrate, etc., as an pH adjustor, based on the total amounts of it and magnesium sulfate and/or calcium sulfate and sodium chloride.

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L1: Entry 5 of 5

File: DWPI

Jan 29, 1983

DERWENT-ACC-NO: 1983-23834K

DERWENT-WEEK: 198310

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TITLE: Physiologically active substance prodn. from aloe - by treating aloe juice with activated carbon in batch process

PATENT-ASSIGNEE:

ASSIGNEE	CODE
LION CORP	LIOY

PRIORITY-DATA: 1981JP-0114301 (July 21, 1981)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
JP 58015918 A	January 29, 1983		015	
JP 91010609 B	February 14, 1991		000	

APPLICATION-DATA:

PUB-NO	APPL-DATE	APPL-NO	DESCRIPTOR
JP91010609B	July 21, 1981	1981JP-0114301	

INT-CL (IPC): A61K 7/00; A61K 35/78

ABSTRACTED-PUB-NO: JP58015918A

BASIC-ABSTRACT:

Process comprises treating aloe (pref. aloe vera, shabon Aloe or Kidochi Aloe) juice with activated carbon in a batch system. The activated carbon is pref. used in an amt. of 0.1-20 wt.% based on the aloe juice.

Process may further include heat treatment of the aloe juice, esp. at 50-90 deg.C for 0.5-3 hrs. under normal or reduced pressure before, simultaneously, or after the activated C treatment and/or extn. of the aloe juice with a water soluble organic solvent, e.g. (m)ethanol, isopropanol and/or acetone, which may contain water, esp. a mixed solvent of water and 20-80 wt.% of the water soluble organic solvent, before or after the activated C treatment.

The resulting colourless to pale yellow fraction is stable and contains no water-insoluble substances; is water-soluble and free from bitterness; and has an aminoacid-like taste.

TITLE-TERMS: PHYSIOLOGICAL ACTIVE SUBSTANCE PRODUCE ALOE TREAT ALOE JUICE ACTIVATE CARBON BATCH PROCESS

DERWENT-CLASS: B04

CPI-CODES: B04-A07F;

CHEMICAL-CODES:

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L19: Entry 40 of 88

File: USPT

Apr 22, 1997

DOCUMENT-IDENTIFIER: US 5622696 A

TITLE: Safe dialdehydes useful as embalming agents

Detailed Description Text (64):

Finally, the cells are re-suspended at a 10% concentration in 0.1M phosphate buffer at pH 7.0 containing 0.1% sodium azide as an antimicrobial agent. The cells were then evaluated in both hemagglutination assays and for long-term storage. The results in both evaluations were excellent and were equivalent to controls that were prepared using cells stabilized with formaldehyde at equivalent concentrations.

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L8: Entry 1 of 1

File: DWPI

Feb 9, 1984

DERWENT-ACC-NO: 1984-071557

DERWENT-WEEK: 198412

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TITLE: Treating scallop by removing shell ligaments - dehydration using salt, admixture with cuttlefish liver and maturing the mixt.

PATENT-ASSIGNEE:

ASSIGNEE	CODE
SATO SUISAN KK	SATON

PRIORITY-DATA: 1982JP-0133962 (July 31, 1982)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
JP 59025637 A	February 9, 1984		002	

APPLICATION-DATA:

PUB-NO	APPL-DATE	APPL-NO	DESCRIPTOR
JP 59025637A	July 31, 1982	1982JP-0133962	

INT-CL (IPC): A23B 4/02; A23L 1/33

ABSTRACTED-PUB-NO: JP 59025637A

BASIC-ABSTRACT:

The method comprises (a) cutting shell ligaments and edges of scallop in fine pieces, (b) dehydrating the scallop using 7-15% salt, (c) mixing them with cuttlefish liver which is previously dehydrated using 7-15% salt and (d) maturing the mixt.

The maturing is espracticed at 5-10 deg.C for ca. 2 weeks.

Salted scallop guts having good taste and specific viscous texture, can be prep'd. utilising the protease in cuttlefish liver without fear of toxicity caused by using scallop liver.

CHOSEN-DRAWING: Dwg.0/0

TITLE-TERMS: TREAT SCALLOP REMOVE SHELL LIGAMENT DEHYDRATE SALT ADMIXED CUTTLEFISH LIVER MATURE MIXTURE

DERWENT-CLASS: D12

CPI-CODES: D02-A03;

SECONDARY-ACC-NO:

CPI Secondary Accession Numbers: C1984-030649

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L1: Entry 3 of 3

File: DWPI

Feb 9, 1984

DERWENT-ACC-NO: 1984-071557

DERWENT-WEEK: 198412

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TITLE: Treating scallop by removing shell ligaments - dehydration using salt, admixture with cuttlefish liver and maturing the mixt.

PATENT-ASSIGNEE:

ASSIGNEE	CODE
SATO SUISAN KK	SATON

PRIORITY-DATA: 1982JP-0133962 (July 31, 1982)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
JP 59025637 A	February 9, 1984		002	

APPLICATION-DATA:

PUB-NO	APPL-DATE	APPL-NO	DESCRIPTOR
JP59025637A	July 31, 1982	1982JP-0133962	

INT-CL (IPC): A23B 4/02; A23L 1/33

ABSTRACTED-PUB-NO: JP59025637A

BASIC-ABSTRACT:

The method comprises (a) cutting shell ligaments and edges of scallop in fine pieces, (b) dehydrating the scallop using 7-15% salt, (c) mixing them with cuttlefish liver which is previously dehydrated using 7-15% salt and (d) maturing the mixt.

The maturing is espracticed at 5-10 deg.C for ca. 2 weeks.

Salted scallop guts having good taste and specific viscous texture, can be prep'd. utilising the protease in cuttlefish liver without fear of toxicity caused by using scallop liver.

CHOSEN-DRAWING: Dwg.0/0

TITLE-TERMS: TREAT SCALLOP REMOVE SHELL LIGAMENT DEHYDRATE SALT ADMIXED CUTTLEFISH LIVER MATURE MIXTURE

DERWENT-CLASS: D12

CPI-CODES: D02-A03;

SECONDARY-ACC-NO:

CPI Secondary Accession Numbers: C1984-030649

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L15: Entry 12 of 14

File: EPAB

Nov 10, 1994

PUB-N0: WO009425580A1

DOCUMENT-IDENTIFIER: WO 9425580 A1

TITLE: A METHOD FOR HYDROLYSING PROTEINS

PUBN-DATE: November 10, 1994

INVENTOR-INFORMATION:

NAME	COUNTRY
NIELSEN, PER MUNK	DK
HVASS, PETER	DK
HANSEN, KIM	DK
BUDOLFSEN, GITTE	DK

ASSIGNEE-INFORMATION:

NAME	COUNTRY
NOVONORDISK AS	DK
NIELSEN PER MUNK	DK
HVASS PETER	DK
HANSEN KIM	DK
BUDOLFSEN GITTE	DK

APPL-NO: DK09400165

APPL-DATE: April 25, 1994

PRIORITY-DATA: DK00046793A (April 26, 1993)

US-CL-CURRENT: 435/225

INT-CL (IPC): C12N 9/62; A23J 3/34

EUR-CL (EPC): A23J003/34; A23J003/34, A23J003/34 , A23J003/34 , A23L001/227 , A23L001/23 , A23L001/305 , A61K007/06 , A61K007/48 , A61K007/48 , C12P021/06 , A23J003/34 , A23J003/34 , A23L001/32 , C12N009/56 , C12N009/62 , A23C009/13

ABSTRACT:

A method for hydrolysing a vegetable or animal protein by incubating with a proteolytic enzyme preparation derived from *Aspergillus oryzae* and comprising at least five proteolytic components each having an approximate molecular weight, respectively, selected from 23 kD, 27kD, 31 kD, 32 kD, 35 kD, 38 kD, 42 kD, 47 kD, 53 kD, and 100 kD, for example Flavourzyme, provides a protein hydrolysate useful in or as a food product such as mother milk substitute, cheese, HVP, meat extract, flavouring agent, and process aid for fermentation of food products, or a non-food product such as pet food, cosmetics. By the method is obtained a high degree of hydrolysis (DH), flavour development, and a high protein solubility (PSI).

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L28: Entry 2 of 2

File: DWPI

Jul 25, 1995

DERWENT-ACC-NO: 1995-291118

DERWENT-WEEK: 199538

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TITLE: Slime control of white water - by addn of sodium hypochlorite and antimicrobial agent to circulation and/or back coater.

PATENT-ASSIGNEE:

ASSIGNEE	CODE
CHUETSU PULP KOGYO KK	CHUEN
KAGOSHIMA MIZU SHORI KK	KAGON
KURITA WATER IND LTD KK	KURK

PRIORITY-DATA: 1993JP-0332773 (December 27, 1993)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
JP 07189192 A	July 25, 1995		006	D21H021/04

APPLICATION-DATA:

PUB-NO	APPL-DATE	APPL-NO	DESCRIPTOR
JP07189192A	December 27, 1993	1993JP-0332773	

INT-CL (IPC): A01 N 59/00; C01 B 11/06; D21 H 21/04

ABSTRACTED-PUB-NO: JP07189192A**BASIC-ABSTRACT:**

Slime control of white water is effected by addn of sodium hypochlorite contg 4 wt% or less of NaCl and an antimicrobial agent, partic in circulation and/or back water.

Sodium hypochlorite contg 4 wt% or less of NaCl and antimicrobial agent (eg 2,2-dibromonitrilopropionamide, 4,5-dichloro-1,2-dithiol-3-one, bis(1,4-bromoacetoxy)-2-butene and benzyl bromoacetate) are added to white water at ratios of 0.05-1 (pref 0.1-0.5) mg/l of residual chlorine concn and 0.5-300 (pref 1-50) mg/l, respectively, to reduce bacterial count of 1000 cells/ml or less and fungi of 10 cells/ml or less.

USE - Slime control of white water.

ADVANTAGE - A synergistic slime control of white water against both bacteria and fungi with improved quality of prods.

CHOSEN-DRAWING: Dwg.0/0

TITLE-TERMS: SLIME CONTROL WHITE WATER ADD SODIUM HYPOCHLORITE ANTIMICROBIAL AGENT CIRCULATE BACK COATING

DERWENT-CLASS: D15 D22 E19 E36 F09

CPI-CODES: D04-B; E10-D03D; E10-E02F1; E10-H01C; E31-C; F05-A02B; F05-A06D;

CHEMICAL-CODES:

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L18: Entry 30 of 52

File: DWPI

Oct 26, 1988

DERWENT-ACC-NO: 1988-301413

DERWENT-WEEK: 198843

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TITLE: Meat extract prodn. - by prolonged heating of meat in aq. medium

INVENTOR: COMBES, A

PATENT-ASSIGNEE:

ASSIGNEE	CODE
COMBES A	COMBI

PRIORITY-DATA: 1987FR-0005729 (April 21, 1987)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
EP 288405 A	October 26, 1988	F	005	
FR 2614183 A	October 28, 1988		000	

DESIGNATED-STATES: DE ES IT NL

CITED-DOCUMENTS: 2.Jnl.Ref; A3...8907 ; DE 1235485 ; No-SR.Pub

APPLICATION-DATA:

PUB-NO	APPL-DATE	APPL-NO	DESCRIPTOR
EP 288405A	April 20, 1988	1988EP-0430007	
FR 2614183A	April 21, 1987	1987FR-0005729	

INT-CL (IPC): A23B 4/00; A23L 1/31

ABSTRACTED-PUB-NO: EP 288405A

BASIC-ABSTRACT:

Prodn. of meat extracts with a solids content of at least 65 wt.% and a protein content of at least 45 wt.% is effected by heating meat (including muscle, cartilage, bone and fat) in an aq. medium at 80-130 deg.C for 8-20 hr, cooling the mixt. separating the fat, and concentrating the aq. phase by evapn.

The meat may include 0.1-5 wt.% offal. The aq. medium contains NaCl in an amt. of 0.1-4 (esp. 2.5) wt.% based on the wt. of meat. The mixt. is heated for 12-15 hr..

USE - The prods. may be used in canned foods, pork butchers' prods., brines for curing ham, etc.

CHOSEN-DRAWING: Dwg.0/0

TITLE-TERMS: MEAT EXTRACT PRODUCE PROLONG HEAT MEAT AQUEOUS MEDIUM

DERWENT-CLASS: D12

CPI-CODES: D02-A03B;

UNLINKED-DERWENT-REGISTRY-NUMBERS: 1706U

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L26: Entry 90 of 100

File: DWPI

DERWENT-ACC-NO: 1973-61757U

DERWENT-WEEK: 197341

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TITLE: Meat extract prodn - using pancreatine extract and plant protease additives

PATENT-ASSIGNEE:

ASSIGNEE	CODE
TEIJIN LTD	TEIJ

PRIORITY-DATA: 1970JP-0102421 (November 21, 1970)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
JP 73032665 B			000	

INT-CL (IPC): A23L 1/31

ABSTRACTED-PUB-NO: JP73032665B

BASIC-ABSTRACT:

Method comprises treating mashed meat with an aq. soln contg. an effective component (I) separated from pancreatine by a small amt. of an inorganic salting out agent, and plant protease, and heating the soln. at >80 degrees C to obtain meat extracts. Prod. is free from any bitter or unpleasant taste. (I) is obtd. by salting out pancreatine at pH 4.0 with e.g. MgSO₄ and is useful for removing bitter taste and improving flavour. The prefd. meats employed are beef, horseflesh and mutton. The prefd. plant proteases are papain, phytine and bromelin.

TITLE-TERMS: MEAT EXTRACT PRODUCE EXTRACT PLANT PROTEASE ADDITIVE

DERWENT-CLASS: D12

CPI-CODES: D02-A03;

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L26: Entry 76 of 100

File: DWPI

Mar 22, 1988

DERWENT-ACC-NO: 1988-116636

DERWENT-WEEK: 198817

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TITLE: Prodn. of high gel strength acid soluble collagen - involves extracting animal tissue with acid soln. and centrifuging resultant soln.

PATENT-ASSIGNEE:

ASSIGNEE	CODE
NITTA GELATIN KK	NITTN

PRIORITY-DATA: 1986JP-0208436 (September 4, 1986)**PATENT-FAMILY:**

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
JP 63063700 A	March 22, 1988		005	
JP 95074239 B2	August 9, 1995		004	C07K014/78

APPLICATION-DATA:

PUB-NO	APPL-DATE	APPL-NO	DESCRIPTOR
JP63063700A	September 4, 1986	1986JP-0208436	
JP95074239B2	September 4, 1986	1986JP-0208436	
JP95074239B2		JP63063700	Based on

INT-CL (IPC): C07K 1/14; C07K 3/24; C07K 14/78; C07K 15/20; C09H 3/00; C12N 5/06**ABSTRACTED-PUB-NO:** JP63063700A**BASIC-ABSTRACT:**

A pig-derived animal tissue is employed to obtain acid soluble collagen. The tissue is extracted with an acid soln. The resulting soln. is centrifuged for at least 30 minutes to remove unsoluble collagen under the following condition: (a) Dried solid animal tissue, 1 wt.%, or less, pref. 0.7 wt.% or less, more pref. 0.5 wt.% or less. (b) pH, 3 or less, pref. 2.7 or less, more pref. 2.5 or less. (c) Centrifugal acceleration, 30000 g or less.

Pref. the pig-derived animal tissue comprises; a pig skin, or a pig leg. The acid soln. comprises; a soln. composed or organic acid e.g. acetic, citric acid or inorganic acid such as hydrochloric acid. The pig-derived animal tissue is refined with the normal method and is then dispersed into the acid soln. for extract. The extracted soln. is centrifuged to isolate a soluble collagen fraction from an unsoluble collagen fraction. The extract period is one night or two days. All the processes are done at 1 to 10 deg. C to avoid the denaturation of collagen.

USE/ADVANTAGE - Employing the pig-derived animal tissue as an extract raw material produces collagen having high acid strength with high yield.

CHOSEN-DRAWING: Dwg. 0/0**TITLE-TERMS:** PRODUCE HIGH GEL STRENGTH ACID SOLUBLE COLLAGEN EXTRACT ANIMAL TISSUE ACID SOLUTION CENTRIFUGE RESULT SOLUTION**DERWENT-CLASS:** D12 D18 D22

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Search Results -

Terms

Documents

L50 and ((bone or animal or organ) same (heating or boiling))

9

US Patents Full-Text Database
 US Pre-Grant Publication Full-Text Database
 JPO Abstracts Database
 EPO Abstracts Database
 Derwent World Patents Index

Database: IBM Technical Disclosure Bulletins

L53

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Search History

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Hit Count Set Name

result set

DB=USPT,PGPB,JPAB,EPAB,DWPI; PLUR=YES; OP=OR

L53	L50 and ((bone or animal or organ) same (heating or boiling))	9	L53
L52	l51 and (heating or boiling)	360	L52
L51	L50 and (bone or animal or organ)	872	L51
L50	(extract\$ same (protein or collagen) same (KCl or (potassium adj1 chloride)))	1165	L50
L49	l48 and (bone or plant)	786	L49
L48	(extract\$ same (protein or collagen or material) same (KCl or (potassium adj1 chloride)))	1718	L48
L47	L46 and (bone or plant)	138	L47
L46	(extract\$ same (protein or collagen or material) same (antimicrobial))	297	L46
L45	l40 same (KCl or (potassium adj1 chloride) or hypochlorite)	52	L45
L44	l40 same (KCl or (potassium adj1 chloride) or hypochlorite)	52	L44

<u>L43</u>	L42 and (KCl or (potassium adj1 chloride) or hypochlorite)	12	<u>L43</u>
<u>L42</u>	L40 same ((mix\$ or combin\$) same salt)	103	<u>L42</u>
<u>L41</u>	L40 same ((mix\$ or combin\$) adj3 (KCl or (potassium adj1 chloride)))	2	<u>L41</u>
<u>L40</u>	(animal or plant) adj2 ((by adj1 product) or material)	16830	<u>L40</u>
<u>L39</u>	l37 same ((extract\$ or obtain\$) adj3 (material or protein or product))	10	<u>L39</u>
<u>L38</u>	l37 and (KCl or (potassium adj1 chloride))	4	<u>L38</u>
<u>L37</u>	boil\$ adj2 (meat or bone)	462	<u>L37</u>
<u>L36</u>	l34 and boil\$	27	<u>L36</u>
<u>L35</u>	l34 and (heat\$)	48	<u>L35</u>
<u>L34</u>	l29 and ((potassium adj2 chloride) or KCl)	78	<u>L34</u>
<u>L33</u>	L32 and ((potassium adj1 chloride) or KCl)	12	<u>L33</u>
<u>L32</u>	l29 and (hypochlorite)	51	<u>L32</u>
<u>L31</u>	L29 and (antimicrobial)	59	<u>L31</u>
<u>L30</u>	L29 and (antimicrobia)	0	<u>L30</u>
<u>L29</u>	(produc\$ or obtain\$) adj3 (plant or meat or bone) adj2 (extract or material)	1624	<u>L29</u>
<u>L28</u>	(NaCl) near antimicrobial	2	<u>L28</u>
<u>L27</u>	L26 and (antimicrobial or (potassium adj1 chloride))	9	<u>L27</u>
<u>L26</u>	L11 adj5 (produc\$)	100	<u>L26</u>
<u>L25</u>	L24 and salt	316	<u>L25</u>
<u>L24</u>	l17 and ((potassium adj1 chloride))	326	<u>L24</u>
<u>L23</u>	l19 and (potassium adj1 chloride)	316	<u>L23</u>
<u>L22</u>	l17 and (ioniz\$ adj2 salt) and ((potassium adj1 chloride) or antimicrobial)	0	<u>L22</u>
<u>L21</u>	l17 and (ionizable adj2 salt) and ((potassium adj1 chloride) or antimicrobial)	0	<u>L21</u>
<u>L20</u>	l17 and (ionizalbe adj2 salt) and ((potassium adj1 chloride) or antimicrobial)	0	<u>L20</u>
<u>L19</u>	l17 and salt and ((potassium adj1 chloride) or antimicrobial)	471	<u>L19</u>
<u>L18</u>	l11 near (produc\$)	52	<u>L18</u>
<u>L17</u>	l11 same (produc\$)	1732	<u>L17</u>
<u>L16</u>	l11 same (method adj2 obtain\$)	14	<u>L16</u>
<u>L15</u>	l11 same (method adj2 obtain\$)	14	<u>L15</u>
<u>L14</u>	method and L13	998	<u>L14</u>
<u>L13</u>	L12 and (salt)	1027	<u>L13</u>
<u>L12</u>	l11 and ((potassium adj2 chloride) or antimicrobial)	1107	<u>L12</u>
<u>L11</u>	(animal or meat) adj2 extract\$	5407	<u>L11</u>
<u>L10</u>	(animal or meat) adj2 extract\$	5407	<u>L10</u>
<u>L9</u>	((production or obtain\$) adj1 (meat or animal) adj1 extract) and ((potassium adj1 chloride) or antimicrobial)	1	<u>L9</u>
<u>L8</u>	L7 and ((potassium adj1 chloride) or antimicrobial)	96	<u>L8</u>
<u>L7</u>	l1 and salt	765	<u>L7</u>

<u>L6</u>	l1 and l2	0	<u>L6</u>
<u>L5</u>	l1 an dl2	19925	<u>L5</u>
<u>L4</u>	l1 an dl2	19925	<u>L4</u>
<u>L3</u>	L2 and ((potassium adj1 chloride) or antimicrobial)	168	<u>L3</u>
<u>L2</u>	(ionizable adj1 salt)	716	<u>L2</u>
<u>L1</u>	dehydrat\$ same (meat or chicken)	1583	<u>L1</u>

END OF SEARCH HISTORY

WEST Search History

DATE: Friday, May 03, 2002

<u>Set Name</u>	<u>Query</u>	<u>Hit Count</u>	<u>Set Name</u>
side by side		result set	
<i>DB=USPT,JPAB,EPAB,DWPI,TDBD; PLUR=YES; OP=OR</i>			
L7	L5 and hypochlorite	11	L7
L6	(dehydrat\$) adj5 collagen	120	L6
L5	(dehydrat\$) same collagen	589	L5
L4	(evaporation adj2 dryness) same collagen	0	L4
L3	(evaporation adj2 dryness) same hypochlorite	3	L3
L2	L1 and hypochlorite	0	L2
L1	(evaporation adj2 dryness) same (plant or animal) same (extract\$)	13	L1

END OF SEARCH HISTORY

Set Name Query

side by side

DB=USPT,PGPB,JPAB,EPAB,DWPI; PLUR=YES; OP=OR

		<u>Hit Count</u>	<u>Set Name</u>
			result set
<u>L26</u>	5645851.pn. and salt	0	<u>L26</u>
<u>L25</u>	5645851.pn. and dehydrat\$	0	<u>L25</u>
<u>L24</u>	dehydration adj5 NaCl	8	<u>L24</u>
<u>L23</u>	dehydration adj3 NaCl	5	<u>L23</u>
<u>L22</u>	dehydration near using near salt	1	<u>L22</u>
<u>L21</u>	dehydration near using near NaCl	0	<u>L21</u>
<u>L20</u>	L19 same NaCl	18	<u>L20</u>
<u>L19</u>	dehydrat\$ same using same salt	1612	<u>L19</u>
<u>L18</u>	l16 and (bone or cartilage or collagen or marrow)	34	<u>L18</u>
<u>L17</u>	L16 and (bone)	21	<u>L17</u>
<u>L16</u>	(protein near extraction) same (KCl or NaCl or (sodium adj1 chloride))	100	<u>L16</u>
<u>L15</u>	(protein near extraction) and (KCl or NaCl or (sodium adj1 chloride))	655	<u>L15</u>
<u>L14</u>	L13 and (KCl or NaCl or (sodium adj1 chloride))	21	<u>L14</u>
<u>L13</u>	L12 and eugene	188	<u>L13</u>
<u>L12</u>	moore.in.	14314	<u>L12</u>
<u>L11</u>	moore..	0	<u>L11</u>
<u>L10</u>	moore..	0	<u>L10</u>
<u>L9</u>	l6 and (KCl or NaCl or potassium or sodium)	1	<u>L9</u>
<u>L8</u>	L7 and eugene	0	<u>L8</u>
<u>L7</u>	L6	27	<u>L7</u>
<u>L6</u>	moore. in.	27	<u>L6</u>
<u>L5</u>	moore. in. and eugene	0	<u>L5</u>
<u>L4</u>	moore. in. adj1 eugene	0	<u>L4</u>
<u>L3</u>	L2 and (KCl or NaCl or chloride)	18	<u>L3</u>
<u>L2</u>	dehydrat\$ same (using near salt)	38	<u>L2</u>
<u>L1</u>	dehydrat\$ near using near salt	3	<u>L1</u>

END OF SEARCH HISTORY